Quote

Date
7/30/2013

Equipos de Refrigeración y Gastronomía Industrial

To:
Equipandose
Alejandra Salazar Estrada
C.53 no. 501b x 60 y 62 col. centro
Mérida 97000
(999) 930-1463

Project:
COTIZACION UT DEL MAYAB PETO
CAFETERIA_EQUIPO IMPORTADO

Project Code: UT_CAFET

Item	Qty	Description	Sell	Sell Total
A-23	4 ea	**WIRE SHELVING** Metro Model No. 1848NK3 Packed: ea Super Erecta repisa, alambre, 45.72cm W, 121.92cm L, fundas de plástico divididas están incluido(a)(s) en cada caja, Metroseal 3 revestido con epoxi resistente a la corrosión acabado con Microban protección antimicrobiana, NSF	$658.61	$2,634.45
	4 ea	74PK3 Super Erecta SiteSelect poste, 189.5475cm H, tornillos niveladores ajustables, postes con ranuras en 2.54cm incrementos & numerado a 5.08cm incrementos, doble ranura cada 20.32cm, Metroseal 3 revestido con epoxi resistente a la corrosión acabado con Microban protección antimicrobiana	$211.58	$846.30
A-25.1	1 ea	**LLAVE PARA TARJA** Fisher Model No. 26131-8 Packed: ea grifo con llave para agua fria y caliente de 12" de largo	$1,056.25	$1,056.25
A-25.2	1 ea	**PRE-RINSE** Fisher Model No. 2110-WB Packed: ea ensamblaje de prelavado, válvula, con latiguillo cuello de ganso flexible, 53.34cm peldaño de exhibición/peto/tubería ascendente, 91.44cm manguera, soporte de pared & ultra ducha (1.15 galones por minuto @ 60 PSI (libras por pulgada cuadrada))	$3,205.64	$3,205.64
A25.3	3 ea	**VÁLVULA DESAGÜE PARA FREGADERO** Fisher Model No. 24732 Packed: ea estándar válvula, 8.89cm abertura de fregadero estándar para la industria, 3.81cm salida del drenaje, canasta, 12 gpm drenaje índice, de acero inoxidable, CSA	$633.75	$1,901.25
A-29.1	2 ea	**EMPACADORAS AL VACIO DE MESA** Berkel 2013 Model No. ECM 28 Packed: ea Empacadora al vacio de mesa, terminada en acero inoxidable, con	$31,209.75	$62,419.50

Item	Qty	Description	Sell	Sell Total
		tapa de acrilico transparente, camara de acero inoxidable y una barra de sellado de 280mm de longitud. Bomba de vacio monofasica de 4m cubicos por hora. Con una camara de vacio de 287x341x85mm Consumo de corriente : 0.4 kw Alimentacion electrica: 120 volts, 60 hz. Dimensiones : 330x450x295mm		
A-30.1	1 ea	**HORNO DE MICROONDAS** General Model No. GEW 1000E Packed: ea Comercial Horno Microondas, 1000 vatios, 1.0 cúbico. pies. cavidad, digital Touch-almohadilla control, 10 niveles de potencia, pantalla LED, de acero inoxidable interior y exterior, ETL, UL	$5,037.50	$5,037.50
	1 ea	120V/60/1PH, 15 Amperios, (sin cargo)		
A-33.1	1 ea	**GRIFO** Fisher Model No. 26123 Packed: ea grifo con doble llave de 10"	$1,060.64	$1,060.64
A-33.2	1 ea	**VÁLVULA DESAGÜE PARA FREGADERO** Fisher Model No. 24732 Packed: ea estándar válvula, 8.89cm abertura de fregadero estándar para la industria, 3.81cm salida del drenaje, canasta, 12 gpm drenaje índice, de acero inoxidable, CSA	$631.64	$631.64
A-34-1	1 ea	Berkel Model No. 827-A Packed: ea Rebanadora manual, cuchilla de 300 mm acero cromado, motor de 1/2 HP acabado en aluminio anonizado con afilador integrado.	$20,112.95	$20,112.95
A-41.1	1 ea	**GRIFO** Fisher Model No. 26123 Packed: ea grifo con doble llave de 10"	$1,060.64	$1,060.64
A-41.2	1 ea	**VÁLVULA DESAGÜE PARA FREGADERO** Fisher Model No. 24732 Packed: ea estándar válvula, 8.89cm abertura de fregadero estándar para la industria, 3.81cm salida del drenaje, canasta, 12 gpm drenaje índice, de acero inoxidable, CSA	$631.64	$631.64
A-44	1 ea	**CALENTADOR DE QUESO PARA NACHOS** APW Wyott Model No. CCW Packed: ea Nacho Queso calentador, Sin iluminación, caliente tipo bomba surtidora, calor húmedo, con mantenida temperatura, diseñado para ser usado con #10 lata, hecho de acero inoxidable	$11,862.50	$11,862.50
	1 ea	1 año(s) repuestos & garantía en mano de obra, estándar		

Item	Qty	Description	Sell	Sell Total
	1 ea	120V/60/1-PH, 396W, 3.3 Amperios, cordón & enchufe, estándar. (sin cargo)		
	1 ea	217657 calcomanía, caliente Queso nachos, sin cargo		
A-46	1 ea	**BEVERAGE DISPENSER** Grindmaster-Cecilware Model No. D25-4 Packed: ea Crathco Classic Bubblers Premezcla dispensador de bebidas frías, 44.45cmW, (2) 5 galón(es) de capacidad policarbonato transparente bol, MCX Mag Drive aspa, base de plástico paneles laterales & bandeja para goteo, roceador/spray & que se agitan Circulación empaquetados con módulo, UL, NSF, cUL (Grindmaster)	$14,137.50	$14,137.50
	1 ea	1 año(s) repuestos, 1 año(s) garantía en mano de obra, estándar (sin cargo)		
	1 ea	5 año(s) repuestos solamente garantía, estándar (sin cargo)		
	1 ea	120V/60/1, 660 vatios, 6 Amperios, estándar (sin cargo)		
A-49	1 ea	**REFRIGERATED SANDWICH UNIT** True Food Service Equipment Model No. TSSU-48-12 Packed: ea para emparedados/ensaladas módulo, (12) 1/6 (de) tamaño (10.16cmD) cubetas de plástico, de acero inoxidable isotérmico(s) tapa/cubierta, 29.845cmde profundidad de la tabla para cortar, de acero inoxidable superficie, parte de adelante, lados, parte posterior de aluminio, (2) puertas completas, (4) repisas, interior de aluminio blanco con 300 de acero inoxidable piso, 12.7cm ruedas, 1/3 HP, 115V/60/1, 8.6 Amperios, 2.1336m cordón, NEMA 5-15P, cUL, NSF, CE, hecho en USA	$37,248.09	$37,248.09
	1 ea	garantía - 3 año(s) en repuestos y mano de obra, Por favor visit www.truemfg.COM (Tela proporcionada por el cliente) para especificaciones (sin cargo)		
	1 ea	refrigeración incorporada estándar (sin cargo)		
	1 ea	garantía - 5 año(s) en el compresor (incorporado(a) solamente), Por favor visit www.truemfg.COM (Tela proporcionada por el cliente) para especificaciones (sin cargo)		
	1 ea	Alternativo bisagras disponible(s), por favor contacte fábrica		
	1 ea	12.7cm ruedas, estándar (sin cargo)		
A-52	2 ea	**MARMITA PARA SOPA** APW Wyott Model No. CWK-1 PKG Packed: ea Sopa cocedor(a), 11 cuartos de galón, uso pesado aluminio hilado, control termostático, incluye insertos, tapa con bisagras, 4 onzas. Cucharón, Sopa Nombre Tarjeta y/e soporte, 800W	$15,778.75	$31,557.50
	2 ea	1 año(s) repuestos & garantía en mano de obra, estándar		

Item	Qty	Description	Sell	Sell Total
	2 ea	120V/60/1-PH, 800W, 6.7 Amperios, NEMA 5-15P, estándar (sin cargo)		
A-53.1	6 ea	**GRIFO** Fisher Model No. 26298 Packed: ea grifo para nicho de licuadora de 4"	$1,024.89	$6,149.33
A-53.2	6 ea	**ACCESORI0** Equipandose Model No. CONTRACANASTA Packed: ea contracanasta para nicho de licuadora	$113.75	$682.50
A-54.1	6 ea	**VÁLVULA DESAGÜE PARA FREGADERO** Fisher Model No. 24732 Packed: ea estándar válvula, 8.89cm abertura de fregadero estándar para la industria, 3.81cm salida del drenaje, canasta, 12 gpm drenaje índice, de acero inoxidable, CSA	$631.64	$3,789.83
A-55.1	2 ea	**GRIFO** Fisher Model No. 26123 Packed: ea grifo con doble llave de 10"	$1,060.64	$2,121.28
A.55.2	3 ea	**VÁLVULA DESAGÜE PARA FREGADERO** Fisher Model No. 24732 Packed: ea estándar válvula, 8.89cm abertura de fregadero estándar para la industria, 3.81cm salida del drenaje, canasta, 12 gpm drenaje índice, de acero inoxidable, CSA	$631.64	$1,894.91
A.58	1 ea	**ICE CUBER WITH BIN** Hoshizaki Model No. KM-260BAH Packed: ea máquina de hacer hielo con recipiente, estilo cubos, enfriado por aire, condensador independiente, aproximadamente 263-libras de capacidad/24-horas, integrado(a) 100 libras. para almacenar hielo, Media luna estilo cubo, contenedor con abertura frontal, de acero inoxidable exterior, protegido con H-protector más agente antimicrobiano, depósito de hielo abertura es/está tratado para minusválidos, 115V/60/1-PH, 7.6 Amperios, Energy Star	$42,274.38	$42,274.38
	1 ea	3-año(s) repuestos & mano de obra en(sobre) completo(a) máquina (sin cargo)		
	1 ea	5-año(s) repuestos & mano de obra en(sobre) evaporador (sin cargo)		
	1 ea	H9320-51 sistema de filtrado de agua, simple/un(a) solo(a) configuración	$2,681.25	$2,681.25
Z		**PRECIOS EN MN** **INSTALACION INCLUIDA.** **EQUIPANDOSE NO SE HACE CARGO DE TRABAJOS DE ALBAÑILERIA, PLOMERIA COMO CONEXION DE TARJAS LAVAMANOS ETC.,**		

			Date
			7/30/2013
Item	**Qty**	**Description**	**Sell**	**Sell Total**
		ACABADOS O CABLEADOS ELECTRICOS. **TIEMPO DE ENTREGA DE 4 A 5 SEMANAS SEGUN FECHAS DE CONFIRMACION.** **FORMA DE PAGO: 50% DE ANTICIPO O EL ACORDADO POR AMBAS PARTES, SALDO PREVIO A LA ENTREGA O EL ACORDADO POR AMBAS PARTES.**		

Merchandise	$254,997.44
Tax (16%)	$40,799.59
Total	$295,797.03

Acceptance: _____ Date: _____

Printed Name: _____

Item # _____

Job _____

SUPER ERECTA SHELF®

WIRE SHELVING

- **Unique Design:** The open wire design of these shelves minimizes dust accumulation and allows free circulation of air, greater visibility of stored items and greater light penetration.
- **Durable Construction:** Super Erecta shelves and posts are constructed of heavy-gauge carbon steel or Type 304 stainless steel.
- **Choice of Finishes:** Super Erecta Brite™ and chrome-plated for dry storage; Metroseal 3™ with Microban® antimicrobial product protection and stainless steel for corrosive environments; and attractive epoxy color options for merchandising applications.
- **Versatile:** Super Erecta Shelf® wire shelving can adapt to your changing needs. By using various accessories, hundreds of shelving configurations become possible.
- **Fast, Secure Assembly:** SiteSelect™ Posts have a double groove visual guide feature every 8" (203mm), circular grooves at 1" (25mm) increments, and are numbered at 2" (50mm) intervals. A patented, tapered split sleeve snaps together around each post. Tapered openings in the shelf corners slide over the tapered split sleeves providing a positive lock. Shelf is assembled in minutes without the use of any special tools.
- **Adjustability:** Shelves can be adjusted at 1" (25mm) intervals along the entire length of the post.
- **Shelf Ribs:** Run front to back, allowing you to slide items on and off shelves smoothly.
- **Shelf Accessibility:** Shelves can be loaded/unloaded easily from all sides This open construction allows maximum use of storage cube.
- **Adjustable Feet:** Bolt levelers compensate for surface irregularities.

Note: Stainless stationary posts are equipped with stainless steel leveling feet.

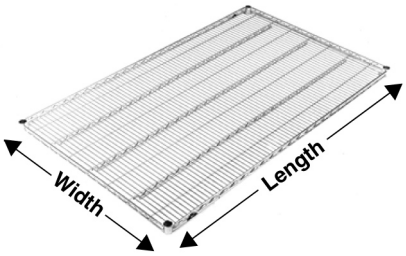
NSF

*MICROBAN® and the MICROBAN® symbol are registered trademarks of the Microban Products Company, Huntersville, NC.

InterMetro Industries Corporation
North Washington Street
Wilkes-Barre, PA 18705
www.metro.com

SUPER ERECTA SHELF®
WIRE SHELVING

Wire Shelves



Split Sleeve

Aluminum Split Sleeve

- **Metroseal 3:** Metro's proprietary epoxy coating contains Microban® antimicrobial product protection. Microban antimicrobial protects the epoxy coating from bacteria, mold, mildew, and fungus that cause odors, stains, and product degradation.
- See spec sheet 10.14 for epoxy color options.
- Plastic split sleeves are included with each shelf
  Replacements are available: Cat. No. 9985 (bag of 4)
- Aluminum split sleeves are recommended for abusive mobile applications and autoclave applications.
  Cat. No. 9986Z (bag of 4 with zinc C-rings)
  Cat. No. 9986S (bag of 4 with stainless steel C-rings)
- Load capacity (evenly distributed) per shelf
  Depths: 14" to 24" (355 to 610mm)
  800 lbs. (363kg) for lengths of 18" to 48" (457 to 1219mm)
  600 lbs. (272kg) for lengths of 54" (1370mm) or longer
- Load capacity (evenly distributed) per unit.
  Stationary shelving units have a maximum load capacity (evenly distributed) of 2,000 lbs. (907kg)
  Mobile units have a maximum capacity of three times the caster load rating up to but not exceeding 1,000 lbs. (453kg) total. Consult the Metro catalog for caster load ratings
- SUPER ERECTA SHELF meets Government Specifications MIL-S-40144E.

Model No. Super Erecta Brite	Model No. Chrome	Model No. Metroseal 3 with Microban®	Model No. Stainless	Nominal Width/Length (in.)	(mm)	Approx. Pkd. Wt. (lbs.)	(kg)
1424BR	1424NC	1424NK3	1424NS	14x24	355x610	6	2.7
1430 BR	1430NC	1430NK3	1430NS	14x30	355x760	7	3.2
1436BR	1436NC	1436NK3	1436NS	14x36	355x914	8	3.6
1442BR	1442NC	1442NK3	1442NS	14x42	355x1066	9 1/2	4.3
1448BR	1448NC	1448NK3	1448NS	14x48	355x1219	10 1/2	4.7
1460BR	1460NC	1460NK3	1460NS	14x60	355x1524	14	6.3
1472BR	1472NC	1472NK3	1472NS	14x72	355x1829	17	7.7
1824BR	1824NC	1824NK3	1824NS	18x24	457x610	7	3.2
1830BR	1830NC	1830NK3	1830NS	18x30	457x760	8	3.6
1836BR	1836NC	1836NK3	1836NS	18x36	457x914	9 1/2	4.3
1842BR	1842NC	1842NK3	1842NS	18x42	457x1066	11	5.0
1848BR	1848NC	1848NK3	1848NS	18x48	457x1219	12	5.4
1854BR	1854NC	1854NK3	1854NS	18x54	457x1370	14 1/2	6.6
1860BR	1860NC	1860NK3	1860NS	18x60	457x1524	17	7.7
1872BR	1872NC	1872NK3	1872NS	18x72	457x1829	20	9.1
2124BR	2124NC	2124NK3	2124NS	21x24	530x610	8	3.6
2130BR	2130NC	2130NK3	2130NS	21x30	530x760	9	4.1
2136BR	2136NC	2136NK3	2136NS	21x36	530x914	11	5.0
2142BR	2142NC	2142NK3	2142NS	21x42	530x1066	12	5.4
2148BR	2148NC	2148NK3	2148NS	21x48	530x1219	14	6.4
2154BR	2154NC	2154NK3	2154NS	21x54	530x1370	16	7.3
2160BR	2160NC	2160NK3	2160NS	21x60	530x1524	18	8.2
2172BR	2172NC	2172NK3	2172NS	21x72	530x1829	24	10.9
2424BR	2424NC	2424NK3	2424NS	24x24	610x610	9	4.1
2430BR	2430NC	2430NK3	2430NS	24x30	610x760	11	5.0
2436BR	2436NC	2436NK3	2436NS	24x36	610x914	13	5.9
2442BR	2442NC	2442NK3	2442NS	24x42	610x1066	15	6.8
2448BR	2448NC	2448NK3	2448NS	24x48	610x1219	16	7.3
2454BR	2454NC	2454NK3	2454NS	24x54	610x1370	19	8.6
2460BR	2460NC	2460NK3	2460NS	24x60	610x1524	21	9.5
2472BR	2472NC	2472NK3	2472NS	24x72	610x1829	26	11.8

Note: 14" (355mm) deep units.
Free-standing units: Foot plates should be used and secured to the floor.
Mobile units: maximum allowable post height is 54" (1370mm).

SUPER ERECTA SHELF®
WIRE SHELVING

SiteSelect™ Posts

Stationary Posts

Stationary posts are equipped with a leveling bolt to account for uneven floors.

- Height includes leveling bolt (completely tightened) and post cap Leveling bolt can be adjusted 1/2" (13mm).
- Foot plates may be ordered separately and installed in place of leveling foot.
- Replacement leveling bolts
  Zinc Cat. No. RPF04-004 Stainless Steel Cat. No. RPF04-004C
- Replacement post cap for standard posts
  Black Cat. No. RPC06-035

SiteSelect Posts feature double grooves every 8" (203mm) to aid assembly.

Model No. Chrome	Model No. Metroseal 3 with Microban	Model No. Stainless Steel	Height (in.)	Height (mm)	Approx. Pkd. Wt. (lbs.)	Approx. Pkd. Wt. (kg)
7P			7 3/8	187	1/2	0.3
13P	13PK3	13PS	14 3/8	365	1	0.5
27P		27PS	28 3/8	720	1 3/4	0.75
33P	33PK3	33PS	34 3/8	873	2	0.9
54P	54PK3	54PS	54 7/16	1382	3	1.4
63P	63PK3	63PS	62 7/16	1585	3 1/2	1.6
74P	74PK3	74PS	74 1/2	1892	4	1.8
86P	86PK3	86PS	86 1/2	2197	5	2.3
*96P			96 1/2	2450	5 1/2	2.5

*96P should not be used on units less than 24" (610mm) deep. Consult Metro Engineering for alternate recommendations.

Mobile Posts (For use with Stem Casters)

- Height includes post cap.

Model No. Chrome	Model No. Metroseal 3 with Microban	Model No. Stainless Steel	Height (in.)	Height (mm)	Approx. Pkd. Wt. (lbs.)	Approx. Pkd. Wt. (kg)
27UP		27UPS	27 3/4	704	1 3/4	0.75
33UP	33UPK3	33UPS	33 3/4	857	2	0.9
54UP	54UPK3	54UPS	53 13/16	1366	3	1.4
63UP	63UPK3	63UPS	61 13/16	1570	3 1/2	1.6
	70UPK3		69 3/4	1771	3 3/4	1.7
74UP	74UPK3	74UPS	73 7/8	1876	4	1.8
86UP	86UPK3	86UPS	85 7/8	2181	4 1/2	2.0

Staked Posts (For use with Truck Dollies)

- Each post connects to the truck dolly through the stem receptacle. The stem receptacle is staked into the bottom of the post to ensure a durable connection in abusive mobile applications.
- Each includes a leveling/connecting bolt.

Model No. Chrome	Model No. Stainless Steel	Height (in.)	Height (mm)	Approx. Pkd. Wt. (lbs.)	Approx. Pkd. Wt. (kg)
54P-STKD	54PS-STKD	54 7/16	1382	3	1.4
63P-STKD	63PS-STKD	62 7/16	1585	3 1/2	1.6
74P-STKD	74PS-STKD	74 1/2	1892	4	1.8

Swedged Posts (For use with Stem Casters in Cart Wash Applications)

- Each post has an aluminum cap swedged into the top of the post.

Model No. Stainless Steel	Height (in.)	Height (mm)	Approx. Pkd. Wt. (lbs.)	Approx. Pkd. Wt. (kg)
33UPS-SW	33 3/4	857	2	0.9
54UPS-SW	53 13/16	1366	3	1.4
63UPS-SW	61 13/16	1570	3 1/2	1.6

Special Length Posts

Special length cut posts are available. Consult your Metro representative for more information.

10.01

Job _____

SUPER ERECTA SHELF®
WIRE SHELVING

Super Wide Shelving

- **High-density Storage:** Super Wide™ shelves have a greater storage area for holding large quantities of supplies, especially large, bulky objects, providing maximum storage in minimum space.
- **Load Capacity** (evenly distributed) per shelf:
  Depths: 30" and 36" (760 and 914mm)

  600 lbs. (272kg) for lengths 48" (1219mm) or shorter.

  400 lbs. (181kg) for lengths 54" (1370mm) or longer.

Model No. Chrome	Model No. Metroseal 3 with Microban	Model No. Stainless Steel	Nominal Width/Length (in.)	(mm)	Approx. Pkd. Wt. (lbs.)	(kg)
3036NC	3036NK3	3036NS	30x36	760x914	15	6.8
3048NC	3048NK3	3048NS	30x48	760x1219	21	9.5
3060NC	3060NK3	3060NS	30x60	760x1524	26 1/2	11.8
3072NC	3072NK3	3072NS	30x72	760x1829	31	14.0
3636NC	3636NK3	3636NS	36x36	910x914	18	8.2
3648NC	3648NK3	3648NS	36x48	910x1219	23	10.4
3660NC	3660NK3	3660NS	36x60	910x1524	29	13.1
3672NC	3672NK3	3672NS	36x72	910x1829	34 1/2	15.4

Foot Plates

- Use to bolt units to the floor, or when a broader, more stable foot is desired. Foot plates also help to protect floors by distributing the point load of the shelving unit across a larger contact point.
- Foot plates (completely tightened) add 1/8" (3mm) to the specified heights of each stationary post on the table.
  Zinc Cat. No. 9993Z
  Stainless Steel Cat. No. 9993S

"S" Hook

- Used to add on shelving units with only two posts required. Order two per shelf level.
  Cat. No. 9995Z

All Metro Catalog Sheets are available on our Web Site: **www.metro.com**

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Information and specifications are subject to change without notice. Please confirm at time of order.

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For Product Information:
U.S. and Canada: 1.800.433.2232
Latin America: 1.561.333.3824
Europe: +31.76.587.7550
Asia/Pacific: +65.6567.8003
Middle East/Africa: +971.4.811.8286

APPLICATION:

PRODUCT NAME:
PRE-RINSE SPRING STYLE
SINGLE DECK DUAL CONTROL

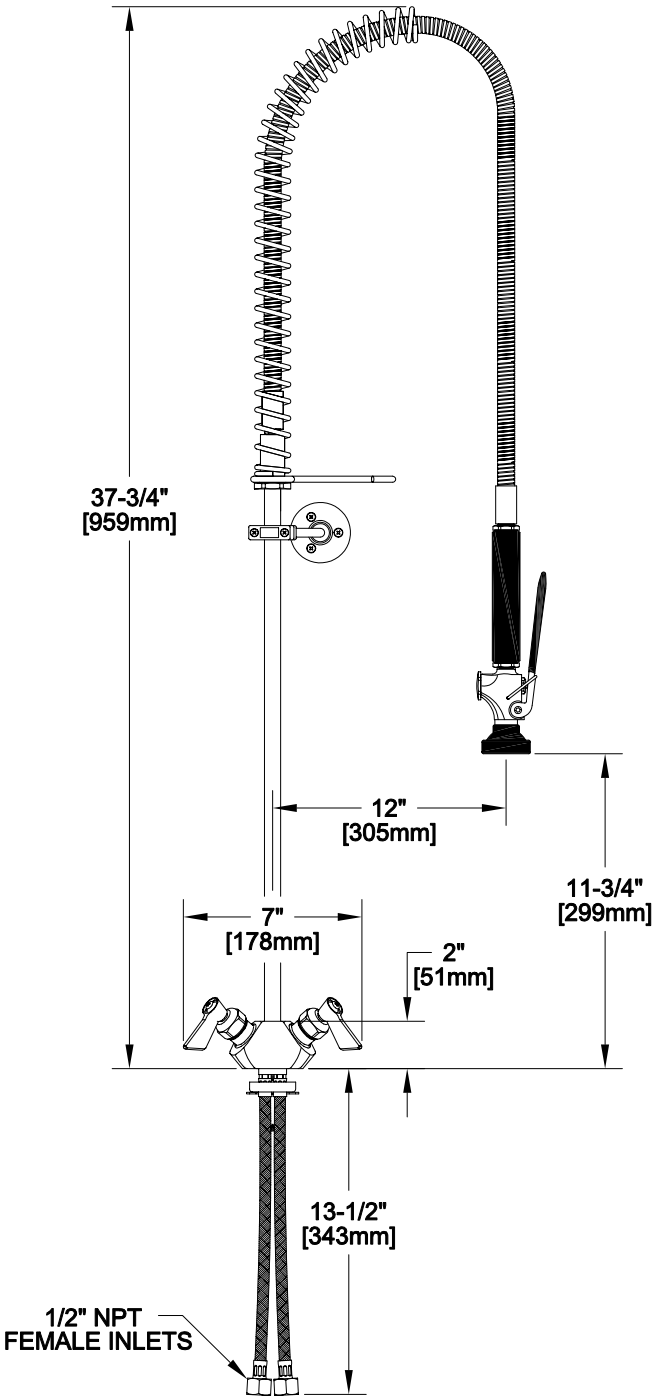
JOB NAME:

SPECIAL CONFIGURATION
☐ _____ CHECK BASE MODEL AND OPTIONS

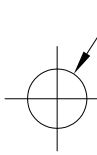
QUANTITY: | ITEM NO.

MODEL:
☐ 2110 ULTRA SPRAY VALVE, NO WALL BRACKET
☐ 2110-WB ULTRA SPRAY VALVE, WALL BRACKET

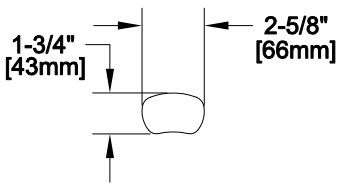
OPTIONS OR MODIFICATIONS:
☐ SUPPLY LINES (24" OR 36") CIRCLE LENGTH
☐ ADD-ON FAUCET (6", 8", 10", 12", 14", 16") CIRCLE
☐ IN-LINE DUAL CHECK VALVE
☐ BRUSH
☐ VANDAL RESISTANT KIT
☐ HANDLES (CROSS OR WRIST) CIRCLE STYLE
☐ OTHER _____



ROUGH-IN:



FOOTPRINT:



FEATURES

CONTROL VALVE
* SINGLE DECK DUAL CONTROL
* INTERNAL SPRING LOADED CHECK VALVES
* SWIVELLING SEAT DISKS
* HOT SIDE STEM - RIGHT HAND
* COLD SIDE STEM - LEFT HAND
* STAINLESS STEEL SEATS
* STAINLESS STEEL SEAT SCREWS
* STAINLESS STEEL HANDLE SCREWS
* STAINLESS STEEL BRAIDED INLET HOSES

HOSE
* 36" LENGTH
* STAINLESS STEEL END FITTINGS
* STAINLESS STEEL EXTERNAL JACKET
* 3 PLY FIBER REINFORCED INTERNAL RUBBER HOSE
* REPAIRABLE IN FIELD WITH SIMPLE TOOLS

ULTRA SPRAY VALVE
* LOWEST ENERGY USER - 1.15 GPM @ 60 PSI
* CLEANS FASTER - TEST PROVEN
* ENGINEERED TO LAST - NO 'O' RINGS TO LEAK
* INTERCHANGEABLE - FITS ALL BRANDS

WALL BRACKET
* ADJUSTS FROM 2" TO 12"

SYSTEM LIMITS
* TEMP: 40°F MIN. TO 140°F MAX.
* PRESSURE: 200 PSI MAX. STATIC

SHIPPING WEIGHT
* 12.0 LBS

EPAct 2005 Compliant ANSI/A112.18.1M

FISHER MANUFACTURING COMPANY
TOLL FREE: 800-421-6162 - FAX: 800-832-8238
information@fisher-mfg.com - www.fisher-mfg.com

SPEC. 2110 REV. G

JOB NAME:

QUANTITY:

ITEM NO.:

PRODUCT NAME:

SIERRA LEVER WASTE VALVE

☐ _____ SPECIAL CONFIGURATION
(CHECK BASE MODEL AND OPTIONS)

MODEL:

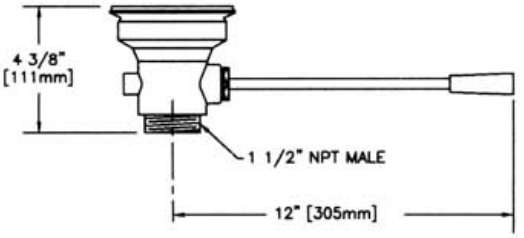
☐ 24732 WITH BASKET STRAINER

OPTIONS OR MODIFICATIONS:

☐ OTHER _____

FEATURES:

- 3 1/2" SINK OPENING
- 1 1/2" DRAIN OPENING
- CAST BRONZE BODY AND WORKING PARTS
- CHROME PLATED BODY AND WORKING PARTS
- BASKET STRAINER
- CSA CERTIFIED



DRAIN RATE:

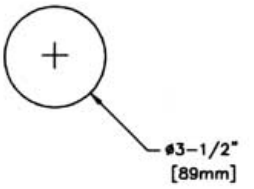
- 12 GPM

SHIPPING WEIGHT

- 3.3 LBS

ROUGH-IN:

DRAIN:



ANSI/A112.18.1M

Division of Fisher Manufacturing Company
P.O. Box 60 • Tulare, CA 93275-0060 • 1900 "O" Street • Tulare, CA 93274-6850
Phone 1-800-421-6162 • FAX 800-8-FAUCET (800-832-8238) information@sierrafaucets.com • www.sierrafaucets.com

SIERRA FAUCETS
THE INTELLIGENT CHOICE

2

Project Name:	
Location:	
Item:	Qty.:
Model:	

COMMERCIAL MICROWAVES

GEW1000E

Digital Touch-Pad Control Microwave

GEW1000E

Digital Microwave

Commercial microwave oven. Including heavy duty metal handle and durable interlock system. Stainless steel body and cavity, cavity size 1.0 cubic foot. Digital touch-pad controls, LED display, with UL, and ETL approvals. Voltage 120/60/1, 220/50/1, 220/60/1

FEATURE LIST	
Model:	GEW1000E
Cavity Size:	1 cu. ft.
Electrical:	120/60/1, 220/50/1, 220/60/1
Power Output:	1000 Watts
Power Consumption:	1500 Watts
Power Levels:	10
Interior/Exterior:	Stainless Steel
Control Method:	Digital Touch-Pad
Display:	LED Lighted Display
Approvals:	UL/ETL
Net/Shipping Weights:	40 lbs. / 42 lbs.
Dimensions:	20" (W) x 12" (H) x 14" (D)

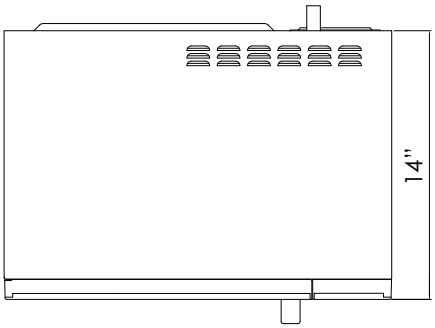
	Specifications subject to change without notice.
	Approvals:

ASBURY FOODSERVICE
3355 Enterprise Ave • Suite 160 • Ft. Lauderdale, FL 33331
Tel: 954.202.7419 • Fax: 954.202.7337 • www.asburyfoodservice.com

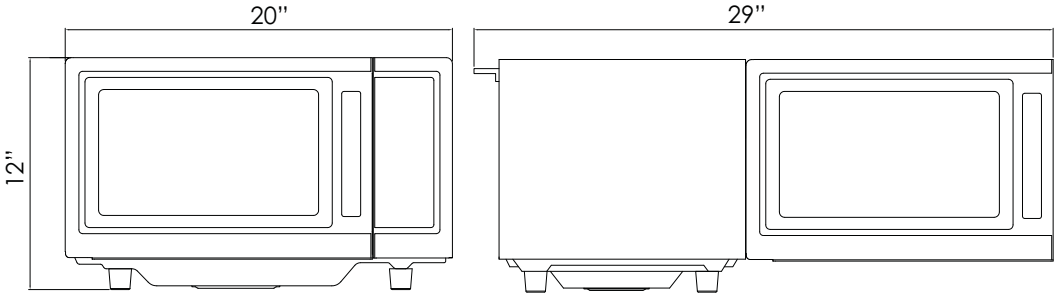
PLAN VIEW

GEW1000E

Digital Touch-Pad Control Microwave



TOP VIEW



FRONT VIEW SIDE VIEW(door open)

Dimensional Data

Model	Cavity Size	Electrical	Power Output	Power Consumption	Power Levels	Interior/ Exterior	Control Method	Display	Approvals	Net/ Shipping Weights	Dimensions
GEW1000E	1 cu. ft.	120/60/1, 220/50/1, 220/60/1	1000 Watts	1500 Watts	10	Stainless Steel	Digital Touch-Pad	LED	UL/ETL	40 lbs. / 42 lbs.	20" (W) 12"(H) 14"(D)

Semi-commercial microwave oven. Including heavy duty metal handle and durable interlock system. Stainless steel body and cavity, cavity size 1.0 cubic foot. Digital touch-pad controls, LED display. With UL, and ETL approvals. Voltage 120/60/1, 220/50/1, 220/60/1

Heated Pump Warmers and Heated Countertop 4 Quart Warmers

Models ☐ LCCW ☐ CCW ☐ LNCWP-11 ☐ W4-B PKG ☐ LW-4 PKG

PRODUCT: QUANTITY: ITEM:

Designed Smart

Equipment Packages to fit your Operations!

Available in a style to fit your operation:

- Use the lighted version of each model (LCCW and LW-4) to build extra visibility of your total food program. High impact "Nacho Cheese" and "Buttery Popcorn" signs build impulse sales of these key snack items.
- comes in a 4 quart inset and ladle package or simple "Direct Action" displacement pump.
- Pump warmer is available in 105 fluid oz. and 352 fluid oz. containers.

Designed to deliver dependable, safe temperatures

- All units heat quickly and have fast recovery for unexpected surges in demand.
- Double boiler construction an fully heated spout maintains a temperature of up to 140 degrees.
- Infinite control heat system offers more accuracy than toggle switch systems.

Easy to operate

- LCCW & CCW heated pumps hold a standard #10 size can. Just place can in heated compartment, open hole in cat top, and insert plastic pump tube. Pump accurately dispenses 1 ounce of product per cycle.
- Heated warmer is provided with 4 qt inset, slotted hinged cover and 1 oz ladle. Just empty sauce or butter into inset, heat and ladle out over meals or snacks.
- Units are compact and portable.
- Units are fully insulated to focus heat on interior warming area and to keep outside surfaces safe.

Easy to Maintain

- Heated Pump Warmers and Heated 4 Quart Warmers are designed to require minimal labor:
- Stainless steel exteriors are easy to wipe clean.

APW Wyott Design Features

- Exterior cabinet is constructed of stainless steel for maximum durability.
- Made with heavy duty wiring
- Units are fully insulated to focus heat on interior warming area and to keep outside surfaces safe.

*Warranty does not include rock grates, cooking grates, burners shields or fireboxes.

Model: Nacho Cheese Pump and Hot Butter Warmer

APW Wyott Concession Package

Nacho Cheese Pump with Nacho Cabinet

Graphics	Transparency	Decal
•Nacho Cheese	217701	217657
•Buttery Popcorn	217703	217659
•Hot Chili	217702	217658
•Hot Fudge	217704	217661

Reliability backed by APW Wyott's Warranty

All APW Wyott Heated Pump Warmers and Heated Countertop 4 Quart Warmers are backed by a 1-year limited warranty and a 1-year on-site labor warrant.

•Certified by the following agencies:

CE cULus Sanitation 1 YEAR LIMITED WARRANTY

See reverse side for product specifications.

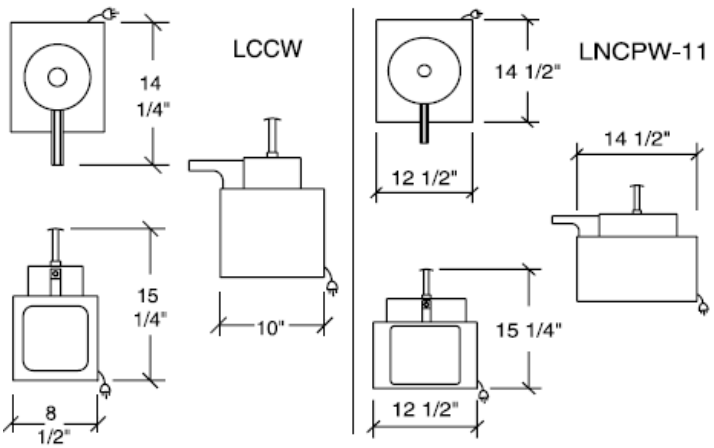
APW Wyott Foodservice Equipment Company * *729 Third Ave., Dallas, TX 75226* *Rev.081711rv*
*(800) 527-2100 * (214)421-7366 * Fax (214) 565-0976 * www.apwwyott.com * info@apwwyott.com*

Heated Pump Warmers and Heated Countertop 4 Quart Warmers

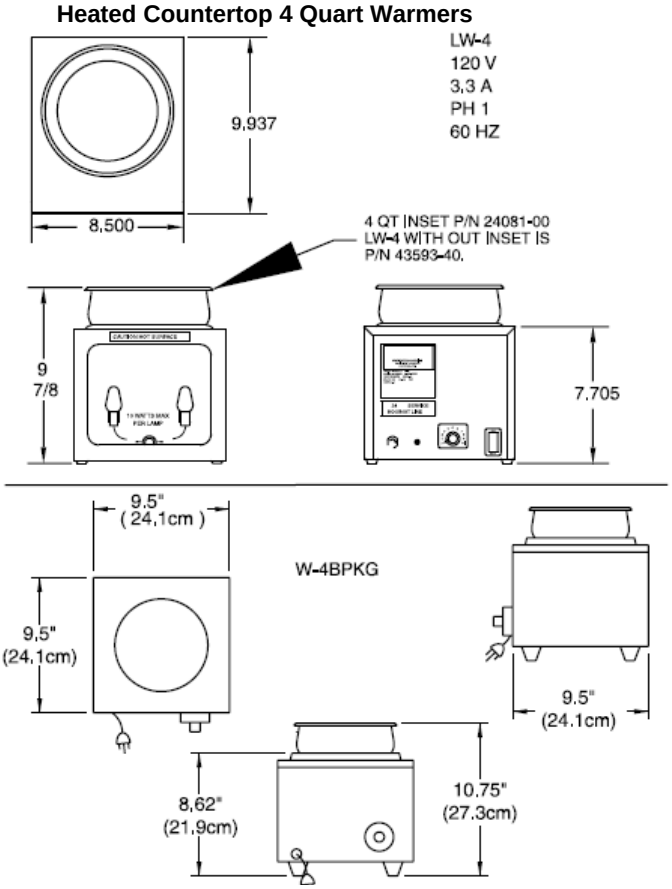
Models ☐ LCCW ☐ CCW ☐ LNCP-11 ☐ W4-B PKG ☐ LW-4 PKG

PRODUCT: QUANTITY: ITEM:

Heated Pump Warmers



Heated Countertop 4 Quart Warmers



PRODUCT SPECIFICATIONS
Heated Pump Warmers

Construction:
Stainless steel construction with aluminum alloy heated spout. Direct action pump. 1/2" tall rubber feet.

Electrical Specifications:

CCW:	120V, 396W, 3.3 Amps
	240V, 396W, 1.6 Amps
LCCW:	120V, 420W, 3.4 Amps
	240V, 420W, 1.7 Amps

Overall Dimensions:

CCW:	15 1/4"H x 8 ½"W x 14 1/4"D (38.6 cm x 21.6 cm x 36.2 cm)
LCCW:	15 1/4"H x 8 1/2"W x 14 1/4"D (38.6 cm x 21.6 cm x 36.2 cm)

Shipping Weight:
CCW : 12 lbs (5.5kg)
LCCW: 12 lbs (5.5kg)

FOB: Cheyenne, WY 82007

PRODUCT SPECIFICATIONS
Heated 4 Quart Warmers

Construction:
Stainless steel construction. Comes with 4 quart inset, hinged cover, 1 oz. ladle and decal. 1/2" tall rubber feet.

Electrical Specifications:

W-4B PKG:	120V, 396W, 3.3 Amps
LW-4B PKG:	120V, 396W, 3.3 Amps

Overall Dimensions:

W-4B PKG:	10 3/4"H x 9 1/2"W x 9 1/2"D (27.3 cm x 24.1 cm x 24.1 cm)
LW-4 PKG:	9 7/8"H x 8 1/2"W x 9 15/16"D (19.6 cm x 21.6 cm x 25.2 cm)

Shipping Weight:
W-4B PKG : 9 lbs (4.1kg)
LW-4 PKG: 10 lbs (4.5kg)

FOB: Standex Dock

*APW Wyott reserves the right to modify specifications or discontinue models without incurring obligation.

Crathco®
BY GRINDMASTER®

Item # : _____
Project: _____
Date: _____

Model # D25 Double Bowl

The Bubbler™ - Premix Dispensers

Features

- Famous two-piece, stainless steel, dripless pouring valves are sanitary and easy to use and maintain.
- Better design and more stainless steel allow easier cleaning and less maintenance.
- Superior engineering allows full beverage cooling right down to the last drink.
- Large, 5 gallon bowls, with easy to read measuring marks, are separate to allow bowl cleaning and flavor changes without "total system shut-down".
- Super-strong, virtually unbreakable polycarbonate bowls and covers give lasting durability.
- Unique evaporator and high efficiency pump cools faster and more efficiently for faster start-ups.
- Choice of Regular (-4) or optional Stainless Steel (-3) side panels and drain trays.
- Down-to-earth design engineering makes routine servicing easier and simpler.
- Second-to-none quality with "field condition" testing.
- Optional whipper for frothed drinks.
- Agitators are included with each unit for fresh juices, coffees or teas.
- World-wide sales and service assure customer satisfaction.

c UL us NSF

GRINDMASTER™
CORPORATION

CE

Grindmaster® Coffee Grinders and Brewers • PrecisionBrew™ Brewing Systems • Espressimo® Espresso Machines
Crathco® Hot Beverage Dispensers • Crathco® Cold and Frozen Beverage Dispensers • AMW Coffee and Tea Systems
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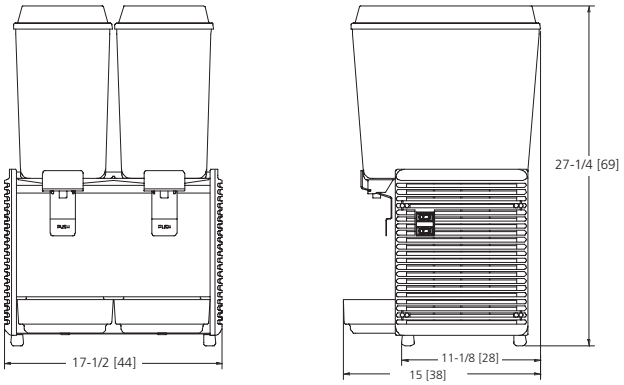
P.O. Box 35020 • Louisville, KY 40232 • USA
www.grindmaster.com • email: info@grindmaster.com

Crathco® Model # D25 Double Bowl

Premix Dispensers



Specifications	**D25** (115V/60Hz)	**D255** (230V/50Hz)	**D256** (230V/60Hz)
# Bowls	2	2	2
Bowl Capacity (per bowl)	5 gallons (18.9L)	5 gallons (18.9L)	5 gallons (18.9L)
Refrigeration	1/5 hp	1/5 hp	1/5 hp
Volts / Hz / Amps	115V / 60Hz / 5.5Amp	230V / 50Hz / 2.7Amp	230V / 60Hz / 2.7Amp
Dimensions (H x W x D)	27 1/4" x 17 1/2" x 15" (69cm x 44cm x 38 cm)	27 1/4" x 17 1/2" x 15" (69 cm x 44 cm x 38 cm)	27 1/4" x 17 1/2" x 15" (69 cm x 44 cm x 38 cm)
Ship Dimensions (H x W x D)	Base: 16-1/4" x 20-3/4" x 13-1/2" (41 cm x 53 cm x 34 cm) Bowl: 22-1/2" x 15-1/2" x 8-1/2" (57 cm x 39 cm x 22 cm)	Base: 16-1/4" x 20-3/4" x 13-1/2" (41 cm x 53 cm x 34 cm) Bowl: 22-1/2" x 15-1/2" x 8-1/2" (57 cm x 39 cm x 22 cm)	Base: 16-1/4" x 20-3/4" x 13-1/2" (41 cm x 53 cm x 34 cm) Bowl: 22-1/2" x 15-1/2" x 8-1/2" (57 cm x 39 cm x 22 cm)
Ship Weight (2 boxes)	77 lbs (base: 60, bowls: 17) 34.9 kg (base: 27, bowls: 8)	77 lbs (base: 60, bowls: 17) 34.9 kg (base: 27, bowls: 8)	77 lbs (base: 60, bowls: 17) 34.9 kg (base: 27, bowls: 8)
Cup Height	8 1/4" (20.5 cm)	8 1/4" (20.5 cm)	8 1/4" (20.5 cm)
Listings	UL, NSF, CUL	NSF, CE	NSF, CE

Standard Options*	
Side panels & drip tray	-3 Stainless steel material (additional charge), -4 off-white high impact plastic (standard - no additional charge)
Valve cap (part# 2039)	Improves sealing of valve when using pulpy products
Valve locking box (part# 2502) (use w/ standard handle)	Secures the valve from dispensing during off-hours - not to be used with non-contact handle
Liquid Auto Fill (part# 90295)	Ensures proper product and mixing consistency, maintains optimum product level in bowls, eliminates need for frequent manual mixing
Shipboard kit (part# 5925)	Makes unit safer for installation aboard marine vessel; only available for use with agitator
Milk Fat Impellers	Use with milk-based products, and/or products with heavy pulp
Condensation Control	Direct and conceal condensation in high humidity or outdoor locations

Custom Options* (available with minimum purchase quantity)	
Frosted Bowls 5 gal. (18.9L)	Frosted surface simulates condensation while helping hide product residue and offering added UV protection.
Frosted Lid	Lid with frosted surface for use with 5 gallon (18.9L) frosted bowls
Whippers (must be ordered when ordering machine) (see models in spec chart below)	Great for iced cappuccinos and iced coffee. Whips beverage upon dispensing to create a frothy top on drink.

Specifications Whipper Models	**1WD25** (115V/60Hz) (2 bowls - 1 whipper)	**2WD25** (115V/60Hz) (2 bowls - 2 whippers)	**1WD255** (230V/50Hz) (2 bowls - 1 whipper)	**2WD255** (230V/50Hz) (2 bowls - 2 whippers)
Bowl Capacity (per bowl)	5 gallons (18.9L)	5 gallons (18.9L)	5 gallons (18.9L)	5 gallons (18.9L)
Refrigeration	1/5 hp	1/5 hp	1/5 hp	1/5 hp
Volts / Hz / Amps	115V / 60Hz / 6.1Amp	115V / 60Hz / 6.7Amp	230V / 50Hz / 3Amp	230V / 50Hz / 3.3Amp
Dimensions (H x W x D)	29 3/4" x 17 1/2" x 15" (76 cm x 44 cm x 38 cm)	29 3/4" x 17 1/2" x 15" (76 cm x 44 cm x 38 cm)	29 3/4" x 17 1/2" x 15 (76 cm x 44 cm x 38 cm)	29 3/4" x 17 1/2" x 15 (76 cm x 44 cm x 38 cm)
Ship Dimensions (H x W x D)	Base: 18-1/2" x 20-7/8" x 15-1/2" (47 cm x 53 cm x 39 cm) Bowl: 22-1/2" x 15-1/2" x 8-1/2" (57 cm x 39 cm x 22 cm)	Base: 18-1/2" x 20-7/8" x 15-1/2" (47 cm x 53 cm x 39 cm) Bowl: 22-1/2" x 15-1/2" x 8-1/2" (57 cm x 39 cm x 22 cm)	Base: 18-1/2" x 20-7/8" x 15-1/2" (47 cm x 53 cm x 39 cm) Bowl: 22-1/2" x 15-1/2" x 8-1/2" (57 cm x 39 cm x 22 cm)	Base: 18-1/2" x 20-7/8" x 15-1/2" (47 cm x 53 cm x 39 cm) Bowl: 22-1/2" x 15-1/2" x 8-1/2" (57 cm x 39 cm x 22 cm)
Ship Weight (2 boxes)	77 lbs (base:62, bowls:15) 35 kg (base:28, bowls:7)	78 lbs (base:63, bowls:15) 35.3 kg (base: 28.5, bowls: 6.8)	77 lbs (base:62, bowls:15) 35 kg (base:28, bowls:7)	78 lbs (base:63, bowls:15) 35.3 kg (base:28.5, bowls:6.8)
Cup Height	5 1/2" (14 cm)	5 1/2" (14 cm)	5 1/2" (14 cm)	5 1/2" (14 cm)
Listings	UL, NSF, CUL	UL, NSF, CUL	NSF, CE	NSF, CE

* Additional cost applies

Specifications are subject to improvement or change without notice.

GRINDMASTER™ CORPORATION

Tel (502) 425-4776 • Fax (502) 425-4664 • 1-800-695-4500 (USA & Canada only)
P.O. Box 35020 • Louisville, KY 40232 • USA
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0307 Form # CC-275-05

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2001 East Terra Lane • O'Fallon, Missouri 63366
(636)240-2400 • Fax (636)272-2408 • (800)325-6152 • Intl Fax# (001)636-272-7546
Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.com

Project Name: _____
Location: _____
Item #: _____ *Qty:* _____
Model #: _____

AIA #
SIS #

Model:
TSSU-48-12

Food Prep Table:
Solid Door Sandwich/Salad Unit

TSSU-48-12

- True's salad/sandwich units are designed with enduring quality that protects your long term investment.
- Oversized, environmentally friendly (134A), patented forced-air refrigeration system holds 33°F to 41°F (.5°C to 5°C).
- Complies with and listed under ANSI/NSF-7-1997-6.3.
- All stainless steel front, top and ends. Matching aluminum finished back.
- Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- 11 ¾" (299 mm) deep, ½" (13 mm) thick, full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.
- Heavy duty PVC coated wire shelves.
- Foamed-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

ROUGH-IN DATA

Specifications subject to change without notice.
Chart dimensions rounded up to the nearest ⅛" (millimeters rounded up to next whole number).

Model	Doors	Shelves	Pans (top)	Cabinet Dimensions (inches) (mm) L	D†	H*	HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
TSSU-48-12	2	4	12	48⅜ 1229	30⅛ 766	36¾ 934	⅓ ⅓	115/60/1 230-240/50/1	8.6 4.2	5-15P ▲	7 2.13	310 141

† Depth does not include 1" (26 mm) for rear bumpers.
* Height does not include 6¼" (159 mm) for castors or 6" (153 mm) for optional legs.

▲Plug type varies by country.

8/11 Printed in U.S.A.

APPROVALS:

AVAILABLE AT:

Model:
TSSU-48-12

Food Prep Table:
Solid Door Sandwich/Salad Unit

STANDARD FEATURES

DESIGN
- True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

REFRIGERATION SYSTEM
- Factory engineered, self-contained, capillary tube system using environmentally friendly (CFC free) 134A refrigerant.
- Oversized, factory balanced refrigeration system with guided airflow to provide uniform temperature in food pans and cabinet interior.
- Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with and listed under ANSI/NSF-7-1997-6.3.
- Sealed, cast iron, self-lubricating evaporator fan motor(s) and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
- Condensing unit access in back of cabinet, slides out for easy maintenance.

CABINET CONSTRUCTION
- Exterior - stainless steel front, top and ends. Matching aluminum finished back.
- Interior - attractive, NSF approved, white aluminum liner. Stainless steel floor with coved corners.
- Insulation - entire cabinet structure and solid doors are foamed-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter stem castors - locks provided on front set. 36" (915 mm) work surface height.

DOORS
- Stainless steel exterior with white aluminum liner to match cabinet interior.
- Each door fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- Positive seal self-closing doors with 90° stay open feature. Doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING
- Four (4) adjustable, heavy duty PVC coated wire shelves 21 9/16"L x 16"D (548 mm x 407 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on ½" (13 mm) increments.

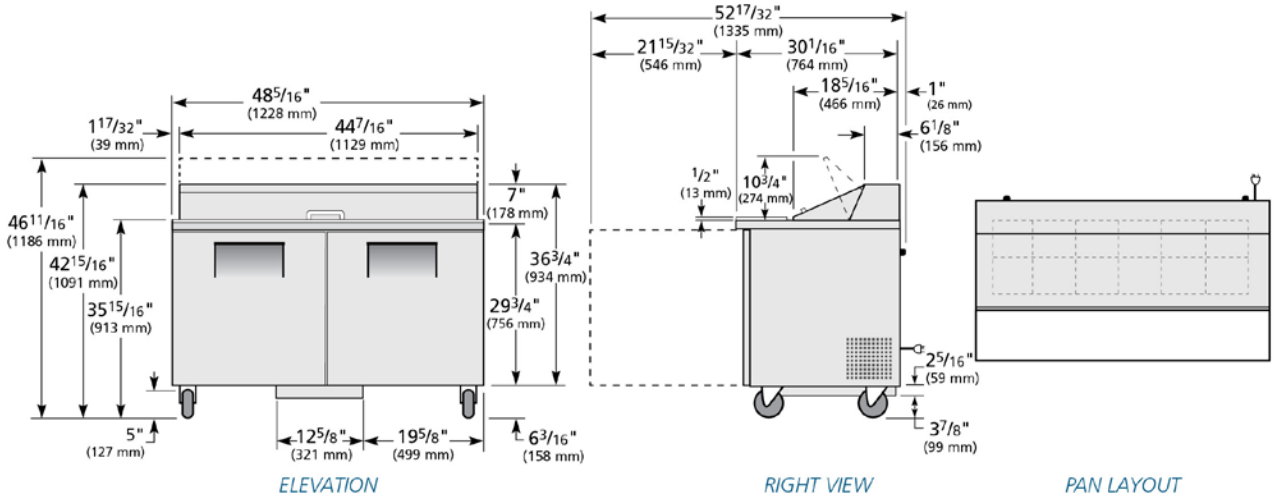
MODEL FEATURES
- Evaporator is epoxy coated to eliminate the potential of corrosion.
- 11¾" (299 mm) deep, ½" (13 mm) thick, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
- Stainless steel, patented, foam insulated lid(s) and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- Comes standard with 12 (⅙ size) 6 7/8"L x 6¼"W x 4"D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) and 8" (204 mm) deep food pans (supplied by others).
- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
- NSF-7 compliant for open food product.

ELECTRICAL
- Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.

115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES
Upcharge and lead times may apply.
- ❑ 230 - 240V / 50 Hz.
- ❑ 6" (153 mm) standard legs.
- ❑ 6" (153 mm) seismic/flanged legs.
- ❑ 2½" (64 mm) diameter castors.
- ❑ Barrel locks (factory installed). Requires one per door.
- ❑ Additional shelves.
- ❑ Single overshelf.
- ❑ Double overshelf.
- ❑ Flat lid.
- ❑ Sneezeguard.
- ❑ 19" (483 mm) deep, ½" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- ❑ 19" (483 mm) deep, ¾" (20 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- ❑ 11¾" (299 mm) deep, ½" (13 mm) thick, composite cutting board. Requires "L" brackets.
- ❑ 19" (483 mm) deep, ½" (13 mm) thick, composite cutting board. Requires "L" brackets.
- ❑ Crumb catcher. Requires crumb catcher cutting board for proper installation.
- ❑ Pan dividers.
- ❑ Exterior rectangular digital temperature display (factory installed).
- ❑ ADA compliant model with 34" (864 mm) work surface height.
- ❑ Remote cabinets (condensing unit supplied by others; system comes standard with 404A expansion valve and requires R404A refrigerant). Consult factory technical service department for BTU information. All remote units must be hard wired during installation.

PLAN VIEW



WARRANTY
One year warranty on all parts and labor and an additional 4 year warranty on compressor. (U.S.A. only)

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

KCL	Model	Elevation	Right	Plan	3D	Back
	TSSU-48-12	TFNY04E	TFNY02S	TFNY04P	TFNY043	

TRUE FOOD SERVICE EQUIPMENT
2001 East Terra Lane • O'Fallon, Missouri 63366 • (636)240-2400 • Fax (636)272-2408 • (800)325-6152 • Intl. Fax# (001)636-272-7546 • www.truemfg.com

Classic Kettle Cookers & Warmers

PRODUCT: QUANTITY: ITEM: Models: ☐ CWK-1pkg ☐ 56776 Kettle Only ☐ WK-1V plsg ☐ 56620 Kettle Only

APW Wyott Design Features

CWK-1 Kettle Cooker/Warmer

- CWK-1 Kettle utilizes a bottom mounted heating element and an aluminum transfer plate to provide consistent heat.
- Thermostatically controlled heat can reach temperatures up to 350° degrees.
- Provided with insulation to protect interior parts and countertops from heat build-up.
- Unit is designed to be used with water, but will be damaged if it runs dry.

Design Smart- Built Tough

- 11-qt. capacity
- Multi-functional — cooks, warms and serves soups, chowders, chili and sauces.
- Attractive ebony housing.
- Thermostatic control for accurate temperature regulation.
- Lightweight aluminum and stainless steel construction.

CWK-1pkg

Built Solid

Reliability backed by APW Wyott's Warranty

- All APW Wyott Cooking equipment is backed by a 1-year Parts and Labor warranty
- Certified by the following agencies:

APW Wyott Design Features

CWK-1 Kettle Cooker/Warmer

- 11-qt. capacity — converts to 7 qt. with adapter kit.
- Multi-functional — cooks, warms and serves soups, chowders, chili and sauces.
- Attractive ebony housing.
- Thermostatic control for accurate temperature regulation.
- Lightweight aluminum and stainless steel construction.

WK-1 Kettle Warmer

- WK-1 Kettle utilizes a bottom mounted heating element and an aluminum transfer plate to provide consistent heat.
- 11 qt. capacity
- Sturdy aluminum construction.
- Insulated to maintain steady 160-170Ftemperature.
- Indispensable countertop item.

Options

Inset, flat cover and colorful soup merchandising cards included in pkg

See reverse side for product specifications.

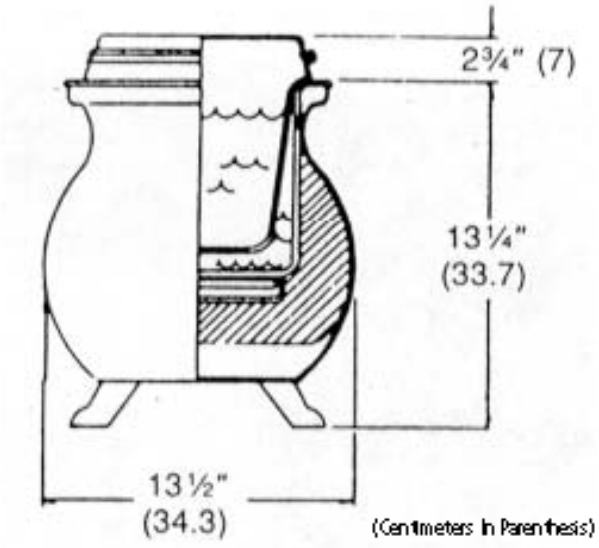
APW Wyott Foodservice Equipment Company · 729 Third Ave., Dallas, TX 75226
(800) 527-2100 · (214) 421-7366 · Fax (214) 565-0976 · www.apwwyott.com· info@apwwyott.com

Rev. 6/05/2008

Classic Kettle Cookers & Warmers

Models: ☐ CWK-1pkg ☐ 56776 Kettle Only ☐ WK-1V plsg ☐ 56620 Kettle Only

PRODUCT: QUANTITY: ITEM #:



PRODUCT SPECIFICATIONS

Construction:
Crafted of heavy gauge aluminum. Fiberglass insulated

Electrical Specifications:
WK-1: 120V, 500W, 4.2 Amps
240V, 660W, 2.7Amps
CWK-1: 120V, 800W, 6.7 Amps
240V, 800W, 3.3 Amps

Capacity:
11 qts. (10.4 L)

Overall Dimensions:
WK-1: 16" H x 13½" Dia. (40.6 cm x 34.3 cm)
CWK-1: 16" H x 13½" Dia. (40.6 cm x 34.3 cm)

Shipping Information:
WK-1: 20 lbs. (9.1 kg) with inset
16 lbs. (7.3 kg) without inset
CWK-1: 20 lbs. (9.1 kg) with inset
16 lbs. (7.3 kg) without inset

FOB: Dallas, TX 75226

**APW Wyott reserves the right to modify specifications or discontinue models without insurring obligation.*

Item # _____

Project: _____

Qty: _____

*AutoCad available on KCL

KM-260B_H

SELF-CONTAINED CUBER WITH BUILT-IN STORAGE BIN

KM-260B_H
9/12
Item # 13239

CUBER DIMENSIONS
W x D x H

KM-260B_H
30 x 28 x 39*
*with 6" legs

KM-260BAH
Air-Cooled
Shown

KM-260BWH
Water-Cooled

- Up to 268 lbs. of ice production per 24 hours
- Built-in 100 lbs. ice storage
- Individual crescent cube
- Durable stainless steel exterior
- Ice bin opening is ADA compliant
- CycleSaver® Design
- EverCheck® alert system
- Stainless steel evaporator
- Removable air filter (Air-cooled model only)
- R-404A Refrigerant

* The KM-260BAH is ENERGY STAR qualified.

Warranty

Valid in United States, Canada, Puerto Rico, & U.S. Territories. Contact factory for warranty in other countries.

Three Year - Parts & Labor on entire machine.
Five Year - Parts & Labor on: Evaporator.
Five Year - Parts on: Compressor, air-cooled condenser coil.

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COTIZACION UT DEL MAYAB PETO
CAFETERIA EQUIPO IMPORTADO

KM-260B_H
SELF-CONTAINED CUBER WITH BUILT-IN STORAGE BIN

DIMENSIONS
W x D x H
KM-260B_H
30 x 28 x 39*
*with 6" legs

- Air-cooled
- Water-cooled

AIR-COOLED

Water Temp˚ F.		50˚	70˚	90˚
Air Temp˚ F.	70˚	263	245	227
	80˚	249	220	207
	90˚	245	200	185

WATER-COOLED

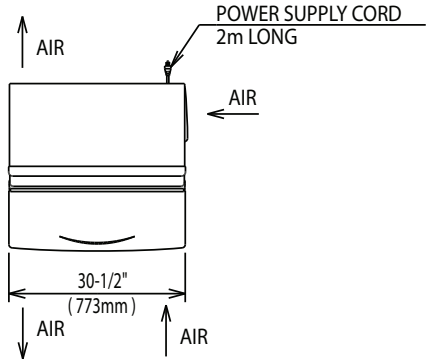
Water Temp˚ F.		50˚	70˚	90˚
Air Temp˚ F.	70˚	268	259	242
	80˚	261	247	228
	90˚	259	237	218

UTILITY CONSUMPTION

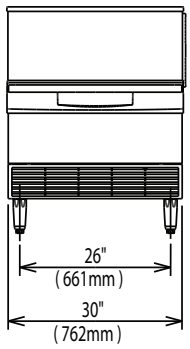
Model Number	Ice Production Per Cycle Lbs.	Cubes	KWH per 100 LBS. 90/70	Potable Water Gal. per 100 lbs.	Condenser Water Gal. per 100 lbs.
KM-260BAH	5	238	7.6	20.3	N/A
KM-260BWH	5	238	6.4	26.3	121

SPECIFICATIONS

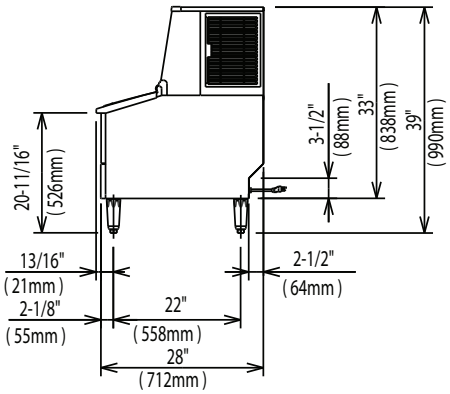
Model Number	Condenser	Amperage	Shipping Weight
KM-260BAH	Air-Cooled	7.6	187 lbs.
KM-260BWH	Water-Cooled	7.5	187 lbs.



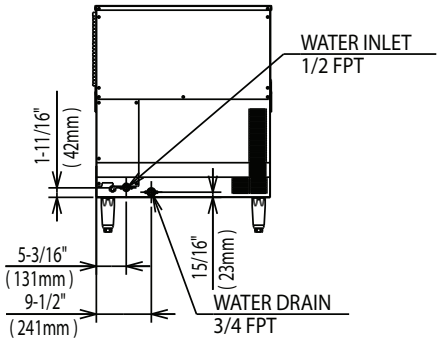
TOP VIEW



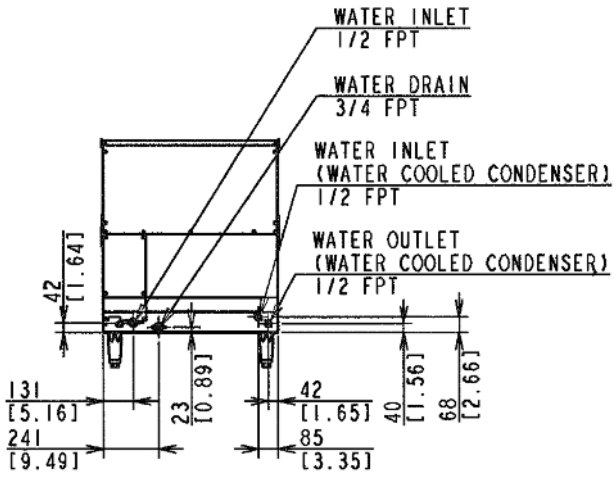
FRONT VIEW



SIDE VIEW



BACK VIEW / AIR-COOLED UNIT



BACK VIEW / AIR-COOLED UNIT

ELECTRICAL & PLUMBING/KM-260B_H

- 115V/60/1
- 15 amp Max Fuse/HACR Breaker Size
- 3/8" OD copper or equivalent independent potable water supply
- 3/4" FPT independent drain connection
- 1/2" FPT water inlet

OPERATING LIMITS

• Ambient Temp Range	45 - 100˚F
• Water Temp Range	45 - 90˚F
• Water Pressure	10 - 113psig
• Voltage Range	104 - 127V

SERVICE

- Panels easily removed and all components accessible for service.
- Removable/cleanable air filters (Air-cooled model only)

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COTIZACION UT DEL MAYAB PETO
CAFETERIA EQUIPO IMPORTADO

WATER FILTERS

FILTRATION SYSTEMS

Item # _____

Project: _____

Qty: _____

*AutoCad available on KCL

WATER FILTERS
3/13
Item # 13076

H9320 FILTER
Single, Double, Triple

Single Configuration
18.4" H

Twin Configuration
19.11" H

Triple Configuration
19.15" H

E-10 PREFILTER
(9795-80)

E-20 PREFILTER
(9795-90)

H9320-51
Single Configuration
Shown

H9320-52
Twin Configuration
Shown

*Available in single, twin, and triple configurations

- Keep ice makers functioning at full capacity
- Reduce up to 99.9% of disinfectant chlorine from incoming water supply, eliminating off tastes and odors of the ice
- Will filter out dirt and rust particles as small as 1/2 micron producing crystal clear ice (99+% reduction)
- Decrease machine maintenance by reducing lime scale build-up

Warranty
Warranty offered by EVERPURE (Effective Sep. 2, 2003)
Five Year - On all heads offered.

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WATER FILTERS
FILTRATION SYSTEMS

- **H9320 Filter (Single, double & triple configurations)**
- **E-10 Prefilter**
- **E-20 Prefilter**

NEW Model Number	Description Flow Rate (Gal. per Min.)	Undercounter KMs	KM Cubers	Flakers	DCMs
H9320-51	Single (2 GPM)	AM-50 KM-61 KM-101 KM-151 KM-201 KM-260	KM-320, 515, 901 KML-250, 351, 451, 631 KMD-410, 450 KML-700-M KMS-830 DKM-500	All Models	All Models
H9320-52	Twin 2 x (2 GPM)	N/A	KM-600, 650, 1340M, 1601M, 1601S, 1900S, 2100S, 2500S KMD-850M, 901 KMS-750, 822, 1401 KMH-2000S	N/A	N/A
H9320-53	Triple 3 x (2 GPM)	N/A	KM-1301S KM-1400-M KMS-2000	N/A	N/A
H9655-11	Replacement Cartridge (1) One each				

HOSHIZAKI H9320 FILTER
Available in single, twin and triple configurations. Rated NSF Class 1, STD 42, for taste, odor and chlorine reduction and for mechanical filtration (99.9+% removal of particles 1/2 micron and larger in size.) Also takes out cysts with sub-micron filtration.

Height of Systems (Manifold + Cartridge)
Single System - 18.4" H
Twin System - 19.11" H
Triple System - 19.15" H

E-20 PREFILTER
(9795-90)
Recommended for twin and triple configuration

E-10 PREFILTER
(9795-80)
Recommended for single configuration

E-10 and E-20 Prefilters can be used for post mix applications. Everpure prefilters are designed to increase the life of Everpure pre-coat water filters in areas with an unusual amount of dirt in the water. With a 10 micron (nominal) rating, the economical Everpure prefilter traps much of the dirt which contributes to scale buildup in ice makers, and clogs the delicate orifices of other water-using equipment.

When you install an Everpure prefilter, the pre-coat filters can concentrate on what they do best: remove particles 1/2 micron and larger in size.

Replacement Cartridges:
E-20 Prefilter: 6 pack (9534-26), 20 pack (9534-20)
E-10 Prefilter: 12 pack (9534-12), 40 pack (9534-40)

The H9320 System is Tested and Certified by NSF International against NSF/ANSI Standard 42 for the reduction of:

Std. No. 42 - Aesthetic effects
Aesthetic Effects
Bacteriostatic Effects
Chemical Reduction
Taste & Odor
Chlorine
Mechanical Filtration
Nominal Particulate Class 1

The H9320 Filters and their respective cartridges have been tested and listed by NSF only for the functions listed above. Check for compliance with state and local laws and regulations. Do not use where the water is microbiologically unsafe, or with waters of unknown quality without adequate disinfection before or after the unit. The H9320 filter can be used with water that may contain filterable cysts.

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